



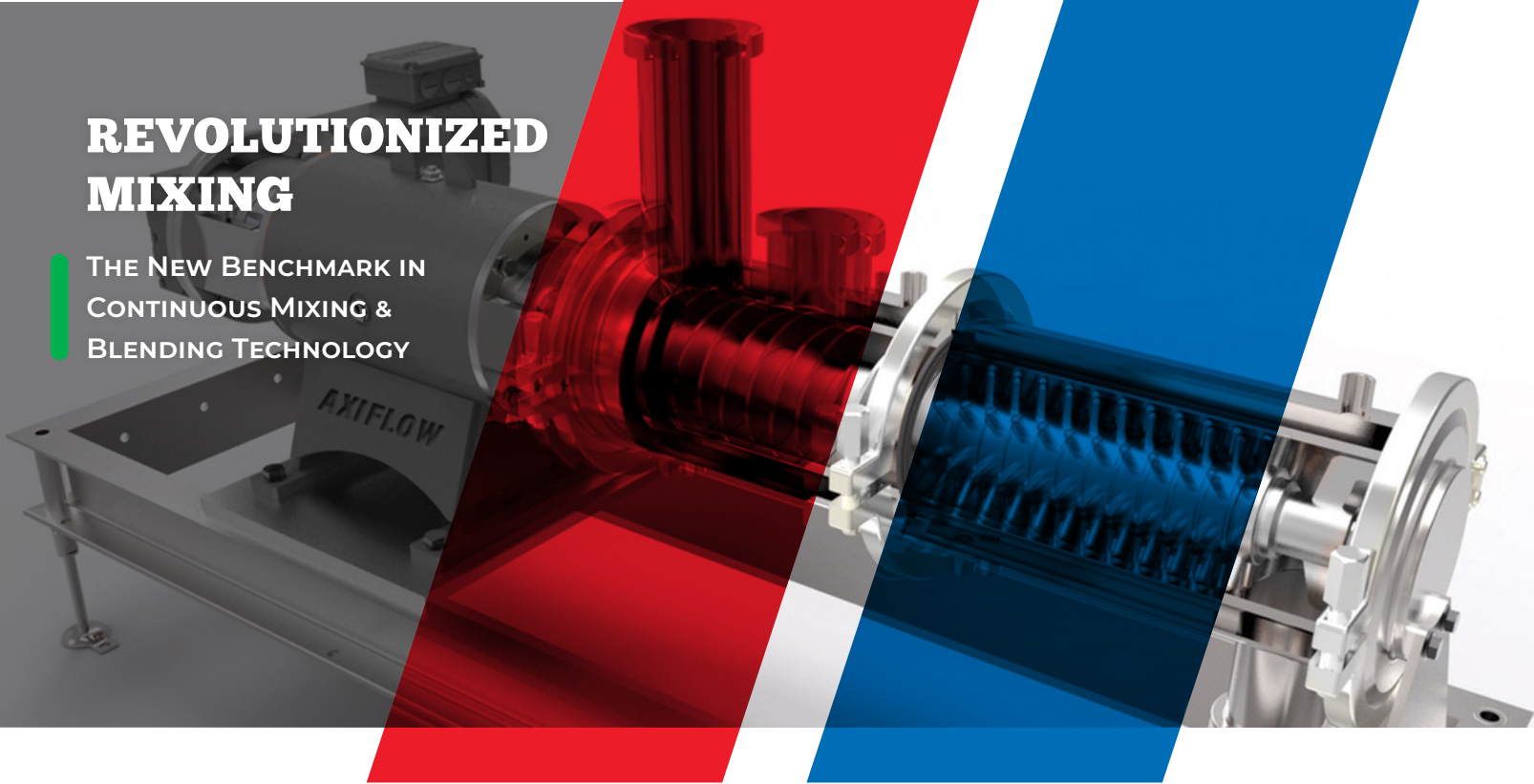
INFINI-MIX™

PRODUCTION NEVER STOPS

AxiflowTechnologies.com

REVOLUTIONIZED MIXING

THE NEW BENCHMARK IN CONTINUOUS MIXING & BLENDING TECHNOLOGY



Reduced Footprint

PRODUCE MORE PRODUCT WHILE REQUIRING LESS SQUARE FOOTAGE FOR YOUR PRODUCTION AREA



Increased Efficiencies

FROM INDIVIDUAL COMPONENTS TO COMPLETE SYSTEMS, CONVERT ANY PROCESS FROM "BATCH" TO "CONTINUOUS"



Infinite Mixing

MIXING AND BLENDING UNLIMITED STREAMS OF INGREDIENTS HOMOGENIOUSLY

AXIFLOW TECHNOLOGIES REVOLUTIONIZED THE POSITIVE DISPLACEMENT PUMP INDUSTRY IN NORTH AMERICA BY BEING THE GROUP TO DEVELOP THE SANITARY TWIN SCREW PUMPING TECHNOLOGY FOR THE FOOD, BEVERAGE, PERSONAL CARE AND PHARMACEUTICAL PROCESSING MARKETS. STILL, TO THIS DAY, AXIFLOW IS THE WORLDWIDE LEADER IN SANITARY, TWIN SCREW TECHNOLOGY AND CONTINUES TO OFFER THE MOST COMPLETE AND HIGHEST QUALITY LINE OF SANITARY TWIN SCREW PUMPS AND SYSTEMS BASED AROUND THE TWIN SCREW TECHNOLOGY. AXIFLOW IS NOW TAKING ON THE MIXING INDUSTRY WITH INFINI-MIX™.

INFINI-MIX™ IS THE REVOLUTIONARY SERIES OF DYNAMIC, MIXERS OFFERING THE WIDEST RANGE OF INLINE EQUIPMENT RANGING FROM DELICATE “NO SHEAR” BLENDERS TO “HIGH SHEAR” MIXERS CAPABLE OF EMULSIFYING, HOMOGENIZING AND PARTICLE REDUCTION. ADDITIONALLY, THE INFINI-MIXER™ & AXI-MIX™ CONTINUOUS, MIXING & BLENDING SYSTEMS, ALLOW AXIFLOW TO CONTINUOUSLY BLEND (LITERALLY) INFINITE NUMBERS OF SOLID AND LIQUID INGREDIENTS ACCURATELY AND HOMOGENEOUSLY. THIS IS THE MOST COMPLETE OFFERING OF ANY MIXER COMPANY IN NORTH AMERICA.

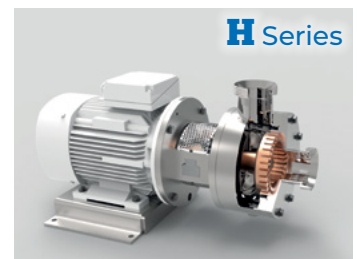
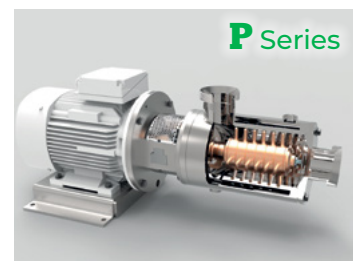
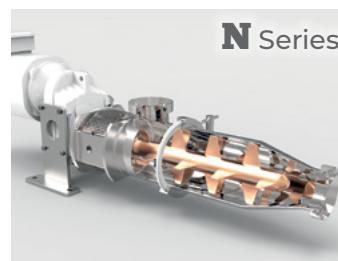
“...the Infini-Mix™ offering of continuous, inline mixing and blending equipment far surpasses current market competition.”



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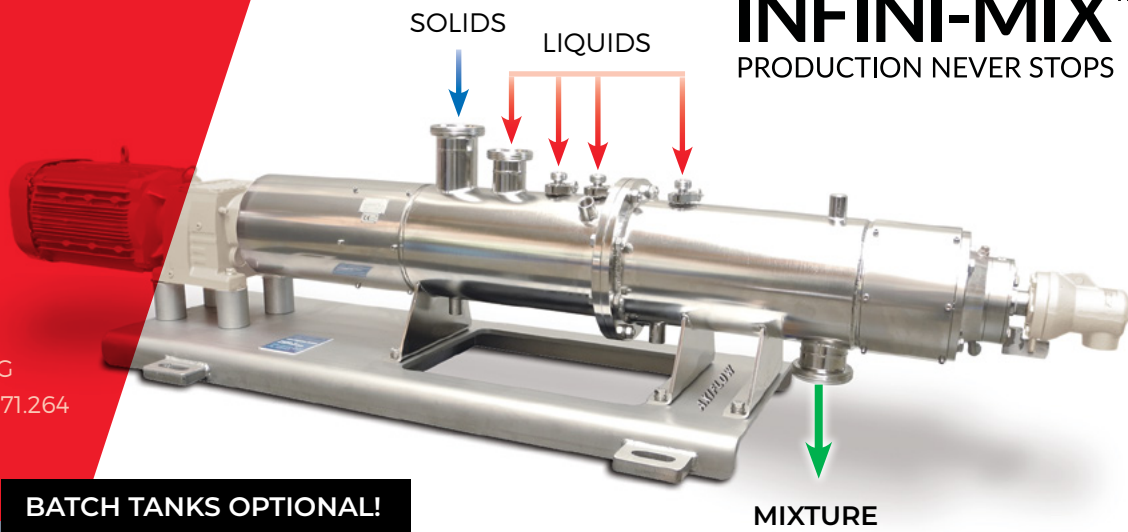
Constant Innovation

INFINI-MIX™ SERIES OF IN-LINE MIXING AND BLENDING EQUIPMENT IS CAPABLE OF FAR SURPASSING CURRENT MARKET COMPETITION. UTILIZING THE SAME “ALL MACHINED 316 STAINLESS STEEL WET END” PHILOSOPHY INCORPORATED IN THE DEVELOPMENT OF THE AXIFLOW TWIN SCREW PUMPS, THE INFINI-MIX™ MIXERS CAN WITHSTAND HIGHER TEMPERATURES, HIGHER PRESSURES AND HIGHER FLOW RATES THAN ANY OTHER INLINE MIXING EQUIPMENT IN THE WORLD. THIS IS WHY AXIFLOW TECHNOLOGIES IS NOW SETTING THE NEW BENCHMARK IN CONTINUOUS MIXING & BLENDING TECHNOLOGY.



DETAILED PRODUCT SPECIFICATIONS ON PAGES 3 & 4


INFINI-MIX™
PRODUCTION NEVER STOPS



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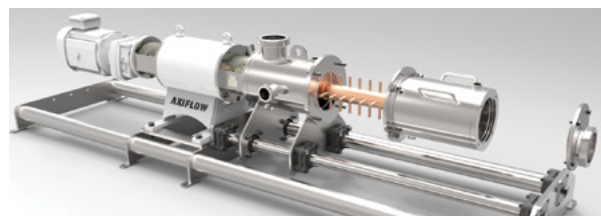
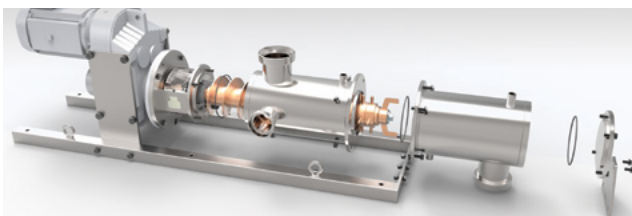
BATCH TANKS OPTIONAL!



Continuous VS. Batch Processing

IN DEVELOPING THE WIDE RANGE OF APPLICATIONS AROUND THE TWIN SCREW TECHNOLOGY, AXIFLOW OFTEN TOOK ADVANTAGE OF THE SMOOTH, VIRTUALLY PULSE-FREE DELIVERY OF PRODUCT. THIS OPENED TREMENDOUS OPPORTUNITIES FOR CUSTOMERS TO TRANSFORM THEIR PROCESSES FROM STANDARD

“BATCH-TYPE” TO “CONTINUOUS”. BEING ABLE TO CHANGE TO A CONTINUOUS PROCESS ALLOWS A MANUFACTURER TO USE LESS REAL ESTATE, LESS MANUAL LABOR AND INCREASE EFFICIENCIES. WHEN DONE PROPERLY, A FLEXIBLE, CONTINUOUS SYSTEM CAN CHANGE RECIPES AND ENTIRE PRODUCT SKEWS ON THE FLY.



THIS EMPHASIS ON CONTINUOUS PROCESS SYSTEMS IS NOW ENHANCED WITH THE EVOLUTION OF AXIFLOW'S INFINI-MIXER™ AND THE AXI-MIX™. IN PARTNERSHIP WITH INDAG GMBH, AXIFLOW IS ABLE TO BLEND MULTIPLE STREAMS OF LIQUIDS AND SOLIDS CONTINUOUSLY AND HOMOGENEOUSLY REGARDLESS OF PRODUCT VISCOSITY OR DISCHARGE PRESSURE.

THE INFINI-MIXER™ ALLOWS MANUFACTURERS TO INCORPORATE INFINITE NUMBERS OF INGREDIENTS OVER AN INFINITE PERIOD OF TIME. SIMPLY SET YOUR INGREDIENT RATIOS, START THE SYSTEM AND YOU CAN RUN AS LONG AS YOUR INGREDIENT SUPPLY CAN DELIVER.

Infini-Mix Line

N SERIES

P SERIES

PRODUCT HANDLING

DELICATE

LOW SHEAR

SHEAR RATES

<30 S⁻¹

<300 S⁻¹

ROTOR DESIGNS

MULTIPLE

PIN

POSITIONING

HORIZONTAL OR VERTICAL

HORIZONTAL OR VERTICAL

PORT SIZES

1.5" to 12"

1.5" to 6"

PORT LOCATIONS

360 DEGREES

360 DEGREES

MAXIMUM
PRESSURE RATINGS

580 PSI / 40 BAR
OFFER SEALING ARRANGEMENTS
FOR 10, 16, 25 & 40 BAR

580 PSI / 40 BAR
OFFER SEALING ARRANGEMENTS
FOR 10, 16, 25 & 40 BAR

MATERIALS

316SS / 304SS

316SS / 304SS

SEAL TYPES

SINGLE MECHANICAL
DOUBLE MECHANICAL ASEPTIC

SINGLE MECHANICAL
DOUBLE MECHANICAL ASEPTIC
STUFFING BOX SEAL

ROTATIONAL SPEED

100 to 1800 RPM

100 to 1000 RPM

CAPACITIES

0.2 to 530 GPM
50 to 120,000 L/H

0.2 to 88 GPM
50 to 20,000 L/H

TEMPERATURES

32 to 392 F
0 to 200 C

32 to 392 F
0 to 200 C

VISCOSITIES

1 CPS to 1,000,000 CPS

1 CPS to 1,000,000 CPS

SIZES

6

6

**Scan for
a Quote**



Get in Touch

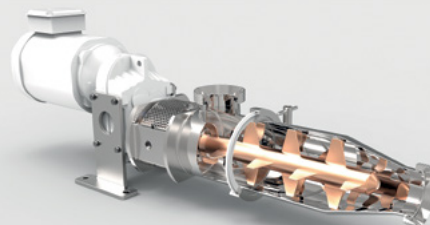


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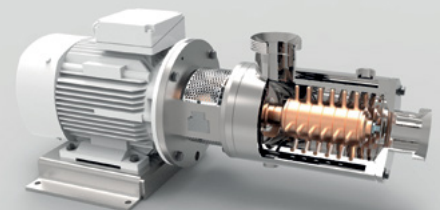


9404 E. Broadway Ave.
Tampa, FL 33619

NO



SH



S SERIES

MEDIUM SHEAR

<3,000 S⁻¹

STAR

HORIZONTAL OR VERTICAL

1.5" to 12"

360 DEGREES

580 PSI / 40 BAR
OFFER SEALING ARRANGEMENTS
FOR 10, 16, 25 & 40 BAR

316SS / 304SS

SINGLE MECHANICAL
DOUBLE MECHANICAL ASEPTIC

100 to 1800 RPM

0.2 to 530 GPM
50 to 120,000 L/H

32 to 392 F
0 to 200 C

1 CPS to 10,000,000 CPS

6

H SERIES

HIGH SHEAR

30,000 to 100,000 S⁻¹

MULTI TOOTHED

HORIZONTAL OR VERTICAL

1" to 5"

360 DEGREES

580 PSI / 40 BAR
OFFER SEALING ARRANGEMENTS
FOR 10, 16, 25 & 40 BAR

316SS / 304SS

SINGLE MECHANICAL
DOUBLE MECHANICAL ASEPTIC

1500 to 6000 RPM

0.2 to 530 GPM
50 to 120,000 L/H

32 to 392 F
0 to 200 C

1 CPS to 500,000 CPS

5


INFINI-MIX™
PRODUCTION NEVER STOPS

COMMON APPLICATIONS

N SERIES

- Blended Yogurt/Fruit
- Blending
Varigates/Ice Cream
- Egg White
Ingredient Addition

P SERIES

- Chocolate with
Large Inclusions
- Aromas, Colorings
& Emulsifiers
- Sponge, Batters
& Dough

S SERIES

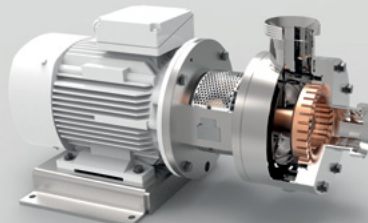
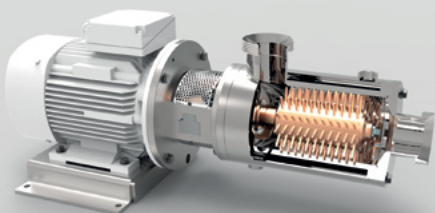
- Processed Cheese
& Steam
- Marshmallow
- Molten Hard
Candy Mass

H SERIES

- Various Gums,
Thickeners & Stabilizers
- Vegetable Oil
De-gumming
- Suspensions &
Emulsifications

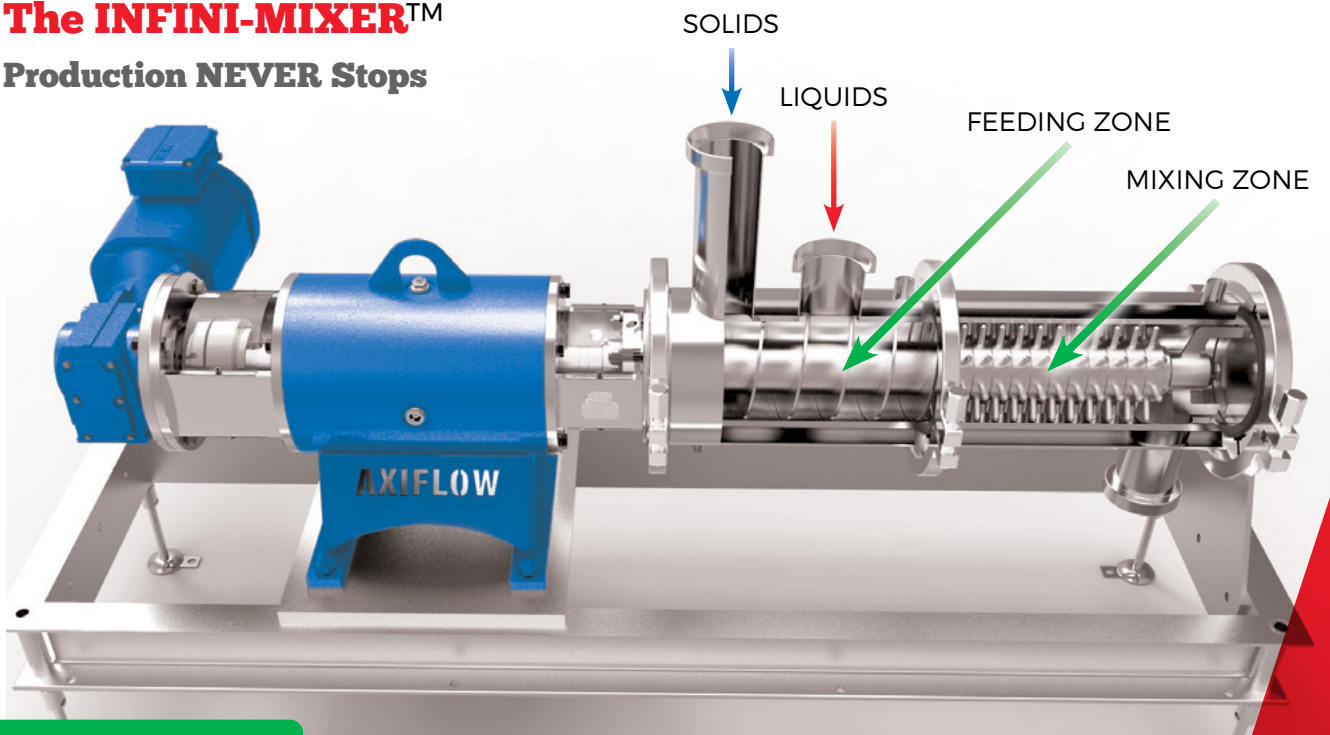
LOW

HIGH



The INFINI-MIXER™

Production NEVER Stops



With standard units able to pass solids in excess of 2" diameter and process at temperatures up to 392°F, the Infini-Mixer™ can gently mix products up to 1,000,000cps. Product temperature is able to be tightly controlled by the use of jacketed housings and temperature regulated rotors.

THE INFINITE INGREDIENT MIXER, OR **INFINI-MIXER™**, ALLOWS THE CUSTOMER TO CONTINUOUSLY BLEND SOLIDS AND LIQUIDS HOMOGENOUSLY BY METERING EACH INGREDIENT INTO THE MIXING CHAMBER. IDEAL FOR BLENDING WHOLE FRUIT INTO YOGURT OR MIXING THE COMPLETE LIST OF INGREDIENTS FOR POTATO SALAD, THE COMBINATION OF THE FEEDING AND MIXING CHAMBERS PRODUCE A CONSISTENT, REPEATABLE FINISHED PRODUCT WITH LITTLE TO NO PRODUCT DAMAGE OR LOSS OF INTEGRITY.

Common Applications

- PIE FILLINGS
- BATTERS, DOUGH & SPONGE
- DIPS WITH LARGE SOLIDS CONTENT
- MEAT SLURRIES
- SOUPS & SAUCES
- DELI SALADS
- COLESLAW
- BAKED BEANS
- NATURAL SALSA
- FLAVORED APPLESAUCE



AXIFLOW TECHNOLOGIES FIRST REVOLUTIONIZED THE MIXING INDUSTRY IN 2010 WITH THE PATENTED AXI-MIX™ SYSTEM FOR INDUCING POWDERS & LIQUIDS. AXIFLOW SURPASSED THE CAPABILITIES OF MOST MIXING COMPANIES BY OFFERING THE ONLY SYSTEM THAT COULD INCORPORATE POWDERS AND LIQUIDS INTO A LIQUID STREAM REGARDLESS OF THE DISCHARGE PRESSURE OR THE VISCOSITY OF THE MOTIVE FLUID.

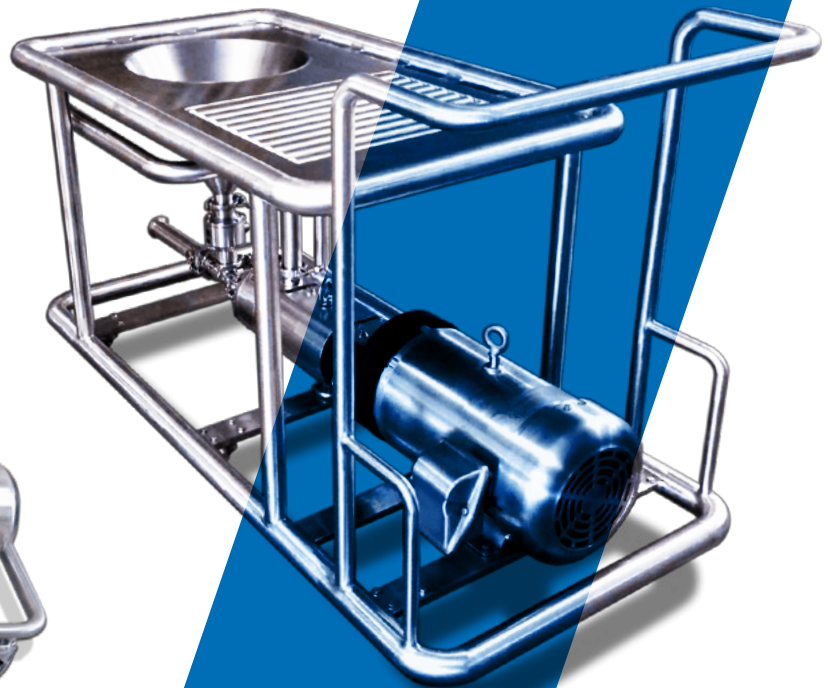
UNTIL NOW, AXIFLOW DID NOT SELL “SHEAR.” THE AXI-MIX™ SYSTEM USED IN CONJUNCTION WITH OUR NEW “S” AND “H” SERIES MIXERS, CAN INCORPORATE AND HOMOGENIZE/EMULSIFY EVEN THE MOST DIFFICULT PRODUCTS.

THE AXI-MIX™ IS CAPABLE OF SUCKING POWDERS INTO ANY LIQUID, REGARDLESS OF VISCOSITY. TAKING ADVANTAGE OF THE BENEFITS OF THE TWIN SCREW TECHNOLOGY, THE AXIFLOW PUMP ONLY BECOMES MORE POSITIVE AS LIQUID VISCOSITY BUILDS. WITH HIGH SUCTION AND DISCHARGE PRESSURE CAPABILITIES AND THE WIDEST RANGE OF SPEEDS OF ANY PD PUMP ON THE MARKET, THE AXIFLOW PUMP IS USED AS THE PRIMARY SUCTION DEVICE. THE FLEXIBILITY OF THE AXI-MIX™ SYSTEM ALL BUT ELIMINATES THE ISSUES MOST OTHER MIXING COMPANIES HAVE WITH WETTING OUT THE HOPPER WHERE THE POWDERS ARE SUPPLIED. ALL AXI-MIX™ SYSTEMS CAN BE CUSTOMIZED FOR PRECISE METERING AND DOSING CAPABILITIES TO ENSURE EXTREMELY ACCURATE POWDER TO LIQUID RATIOS FOR CONTINUOUS PROCESSING.

AxiflowTechnologies.com

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AXIFLOW 
TECHNOLOGIES, INC.





INFINI-MIX™

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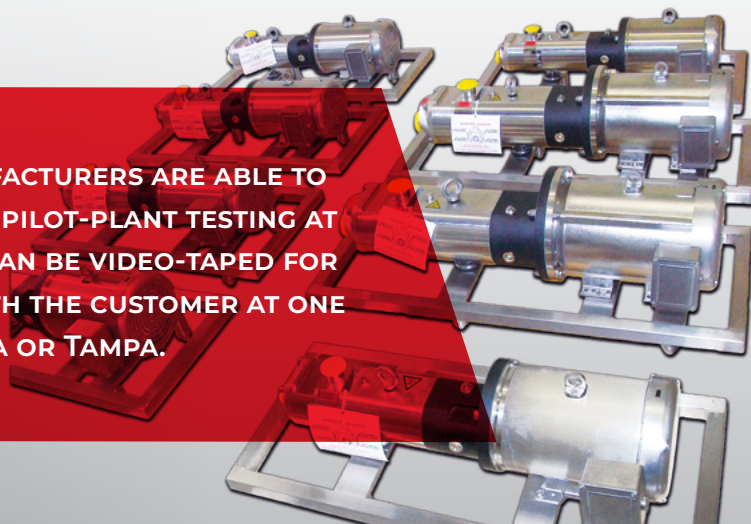
A PRODUCT LINE OF

AXIFLOW TECHNOLOGIES, INC.

TRIAL FLEET & PILOT PLANT TESTING

THE AXIFLOW TRIAL PUMP AND MIXER FLEET IS LARGER THAN ANY OTHER COMPANY IN THE WORLD! WE ALLOW OUR CUSTOMERS TO PROVE OUT THEIR DIFFICULT APPLICATIONS IN THEIR FACILITY AT NO CHARGE! OUR TEAM OF ENGINEERS AND TECHNICIANS OFFER ONSITE START-UP ASSISTANCE WITH TEST & EVALUATION AND NEWLY PURCHASED EQUIPMENT.

UNDERSTANDING THAT NOT ALL MANUFACTURERS ARE ABLE TO DO IN-PLANT TESTING, WE ALSO OFFER PILOT-PLANT TESTING AT OUR FACILITY. THESE OFFSITE TRIALS CAN BE VIDEO-TAPED FOR THE CUSTOMER OR BE PERFORMED WITH THE CUSTOMER AT ONE OF OUR FACILITIES IN NORTH CAROLINA OR TAMPA.



SERVICE & SUPPORT

ALL AXIFLOW PUMPS AND MIXERS ARE MANUFACTURED IN GERMANY AND ASSEMBLED IN THE UNITED STATES. ALL EQUIPMENT IS THOROUGHLY SUPPORTED WITH A LARGE INVENTORY OF SPARE PARTS AS WELL AS A COMPLETE INVENTORY OF REPLACEMENT PUMPS AND MIXERS AVAILABLE TO SHIP WITHIN 24 HOURS.

Get in Touch



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